



Nut Policy

Document Control	
Date created	February 2016
Department responsible	SLT
Date of approval by Board of Directors	February 2016
Date of implementation	February 2016
Review cycle	Yearly
Date of next review	August 2025

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Document Owner	School Nurse
Created By	Andrew Leslie
Issue Date	01/02/2016
Last Saved Date	14/01/2018
Filename	MNS Nut Policy.docx

Version History

Date	Version	Comments
01/02/2016	1.0	Policy created
19/01/2017	1.1	Updated to new policy template
14/01/2018	1.2	Updated new logo
18/02/2019	1.3	Updated policy
19/1/2023	1.4	Updated policy

Review Control

Reviewer	Action agreed	Comments

Purpose:

To provide an environment that is safe for all children, the school has undertaken to manage the wider environment with a goal of eradicating nut contaminants as much as possible.

Rationale:

We recognise that some foods can cause severe allergic reactions in some people and it could endanger the lives of those with allergies.

Whilst it is primarily the responsibility of parents that the child is taught to care for themselves, the school also has a role to implement the care plan and reinforce appropriate avoidance and management strategies to minimise risk.

Policy:

- Families are expected to advise staff of any known food allergies as well as any other allergies the child may have.
- The enrolment information should contain information about allergy potential foods.
- Simple hygiene measures such as hand washing and bench-top washing will be adhered to.
- There should be no trading and sharing of food, food utensils and food containers for children who suffer from allergies.
- It is ideal that children with severe food allergies should only eat lunches and snacks that have been prepared at home.
- Affected children will be monitored at lunch time to ensure they have no contact with nut products. Parents must educate their children about not touching other children's foods.
- Bottles, other drinks and lunch boxes provided by the parents for their children should be clearly labelled with the name of the child for whom they are intended.
- The use of food in crafts, cooking classes and science experiments may need to be restricted depending on the allergies of particular children.
- Food providers (including school camps) should be instructed about measures necessary to prevent cross contamination during the handling, preparation and serving of food. Examples would include the careful cleaning of food preparation areas after use and cleaning of utensils when preparing any foods.
- Education in the care of children at risk of food anaphylaxis shall be undertaken by staff members.
- Education in the administration of medicine shall be undertaken by staff members.
- Age appropriate education for students will be delivered periodically.
- For the purposes of the policy the word 'nuts' includes ground nuts, tree nuts and peanuts